

MILA

by THE WHITE APRON

Corporate Package



1 Franklin Street, Exeter NH 03833
(603) 580-2352
milaexeter.com

MILA

by THE WHITE APRON

SAMPLE MENU

Continental Breakfast

Fresh Seasonal Fruit & Berries
Butter & Chocolate Croissants
Seasonal Muffins
Cinnamon Rolls & Coffee Cake
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice

AM Snack

Replenish Muffins
Whole Fruit
Assorted Granola & Power Bars

Lunch Buffet

Farmer's Salad - Local Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion, Sunflower Seeds,
Balsamic Vinaigrette (gf, df, v)
Grilled Steak Tips, Marinated w/ Thyme, Garlic & Rosemary (gf, df)
Brined & Roasted Chicken, Glazed Cippolini, Roasted Carrots, Pan Jus (gf)
Pan-Seared Haricot Verts, Almond Crumble (v)
Roasted Gold Potato, Garlic, Sea Salt, Lemon (gf, v)
Includes House Made Breads & Whipped Sea Salted Butter (v)

Sweets

Pistachio Cherry Blondies (v)
Blueberry Cobbler Bars (gf, v)
Coconut Crackle (gf, v)

PM Snack

Assorted House Made Cookies
Mixed Nuts & Trail Mix (individual bags)
Fresh Fruit Skewers

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SAMPLE MENU

All Day Beverage Service

Hot Tea, Regular & Decaf Coffee
Assorted Soft Drinks & Seltzers
Ice Water

\$150.00 per person*

(Includes Staffing)

*May add additional stations or enhancements, see full menus options attached seperately

An additional hour can be added for \$10.00 per person
(this pricing includes staffing)

DINNER

(Optional Add-On)

4-Passed Hors d'Oeuvres
Buffet Dinner
Dessert

\$95.00 per person

BEVERAGE

See Full Bar Options Attached Separately





ADDITIONAL INFORMATION

VENUE FEE

Includes:

Exclusive use of space: Lounge,
Dining Room, Terrace, Private
Suite/ Green Room

Tables, Chairs, House Linens,
China, Glassware & Silverware
Coat Check

House Sound System (Sonos
for Background Music)

Complimentary WiFi

\$1,000.00 - \$3,500.00

(based on guest count & space
usage)

*Fee includes set up of tables &
chairs & cleaning fee

MINIMUMS

A minimum purchase of
\$3000.00 is required; this does not
include the venue fee.

Should you fall under the
minimum required, the menu will
be enhanced to make up the
difference.

Pricing is based on an 8.5-hour
event

GRATUITY

Is not included. While not
mandatory, it is customary and
suggested at 10-15% on total food &
beverage.



PLATED MEALS

If your preferred style of service is a formal plated meal where guests will RSVP their menu selections, assigned seating with place cards that indicate a guest's meal selection is strongly preferred and highly recommended.

We understand that this is time consuming and you may prefer to only have assigned tables. For this option, it is mandatory, that you send a master list of the guest list, by table, with meal choices.

For Example, your sheet may look like this:

Table 1

Bob Smith - Fish

Bill Stout - Chicken

Mandy Joy - Vegetarian

LEFTOVERS

In accordance with New Hampshire health codes, The White Apron reserves the right to discard any food items where there is a reasonable risk for food borne illness to occur. Repackaging of leftover food, if any, is at the chef's discretion and not a guarantee.

AUDIO/ VISUAL

The venue includes a standard podium with built in speaker and 43" Monitor. The Venue does not provide additional audio/visual equipment, staging or musical equipment. The White Apron will assist in coordinating with other vendors for necessary equipment.

The White Apron works with several rental companies should you prefer to rent any specialty items for your event.

RENTALS

Venue to provide white cocktail napkins, serving vessels & utensils for food displays, bar equipment including chilling vessels, bar tools, ice chests and garnish trays.

Included in the venue fee: all china, glassware, silverware, linens, tables, chairs and bars.

Venue does not provide staging, audio/visual equipment or musical equipment. The White Apron will assist in coordinating with other vendors for necessary equipment.

The White Apron works with several rental companies should you prefer to rent any specialty items for your event



GENERAL SERVICES

SET UP

The White Apron will set up all food related components of your event. This includes placing linens on tables, place settings (all china, silverware, linen napkins & glassware), ice and water at tables, getting stationary displays & buffets ready, setting up bars, service area and breakdown station.

EVENT SERVICE

The White Apron will handle all food and beverage services as contracted. The “Front of the House” Staff is responsible for making sure all guests are taken care of. Food Service and Bar Service are provided by our well-groomed, friendly staff, in uniform (black button-down shirt, black pants, black shoes & a white bistro apron). The FOH Staff will keep the event area clean and tidy, clearing empty glassware and picking up refuse. The “Back of the House” Staff is responsible for preparing, plating and replenishing food

DECORATING

The White Apron does not provide any decorating services. Any décor, floral or lighting must be handled through a separate vendor. This includes printing of individual menus at place settings. The White Apron does not provide printed menus.

VENDOR SUGGESTIONS

We are happy to suggest other vendors we have had great experiences with. Please visit our website <https://milaexeter.com/preferred-vendors/>

The following is prohibited at MILA:

Smoking/Vaping

Departing premises with alcohol

Use of drills or nails in walls

Use of adhesives on floors

Use of confetti & glitter



SECURING A DATE/RIGHT OF FIRST REFUSAL

We have the capacity to take one (1) event on any given date. If a slot is open, we will place a complimentary soft hold on the date. When you receive a proposal from us, we automatically place a soft hold on your event date. This entitles you to have the “right of first refusal”.

This means if any other person is inquiring about the same date as you, we will inform you immediately. Should the other party be interested in booking before you have made your decision, we will give you 48 hours to decide to book our services.

In order to officially book a date and assure another client will not take your slot, we require a deposit and a signed contract. This is the only way to officially secure your date.

CONTRACTS

When you are ready to move forward with booking your event, the next step is a formal contract. This is our way of agreeing on a date, general time frame, style of service, staff and food purchase minimums.

We understand that your event may be booked as early as a year out. So, we allow menu changes to occur even after a contract has been signed. Your final menu is due two (2) months before your event and is subject to price change based on the adjustments you request (as long as food purchase minimum is met).

Along the same lines, your event time may be slightly different as your event gets closer. We can accommodate these changes, and will simply adjust your labor accordingly. This proposal is based on a 5-hour event.

The Minimum Guest Guarantee cannot be changed after you have signed the contract. During the contracting process, we will ask you to provide a minimum guest count that you are comfortable will attend your event. Once we contract for a certain guarantee, you cannot go below that minimum (i.e., if you contract for 100 guests, but only have 90 RSVPs, you are still held to the original guarantee). We strongly suggest contracting for 10-15% less than the number of your maximum expected guest count, as long as the minimum purchase is met. As you can always increase your guest count, but cannot decrease contracted guest count. Final Guest Guarantee is due 2 weeks before your event.



PAYMENTS

When you sign a contract, we also require an initial reservation fee to officially secure your date.

Booking Events 6 Months or More, in Advance

A 25% reservation fee of the total contracted price is required. Another 25% is due four (4) months prior to your event. Final Payment is due 1 week before your event.

Booking Events 5 Months or Less, in Advance

A 50% reservation fee is required. Final payment is due 1 week before your event.

Booking Events Less than 1 Month in Advance

Full payment will be required.

Acceptable Forms of Payment

First and second reservation fees may be made in the following forms:

- Check
- ACH Transfer
- Cash
- Credit Card (VISA, AMERICAN EXPRESS, MASTERCARD)
- Deposits up to 50% of the contracted invoice may be made by credit card and are subject to a 3% processing fee.

All final payments (including events that need to be paid in full) must be made in the form of a check only.



FORCE MAJEURE

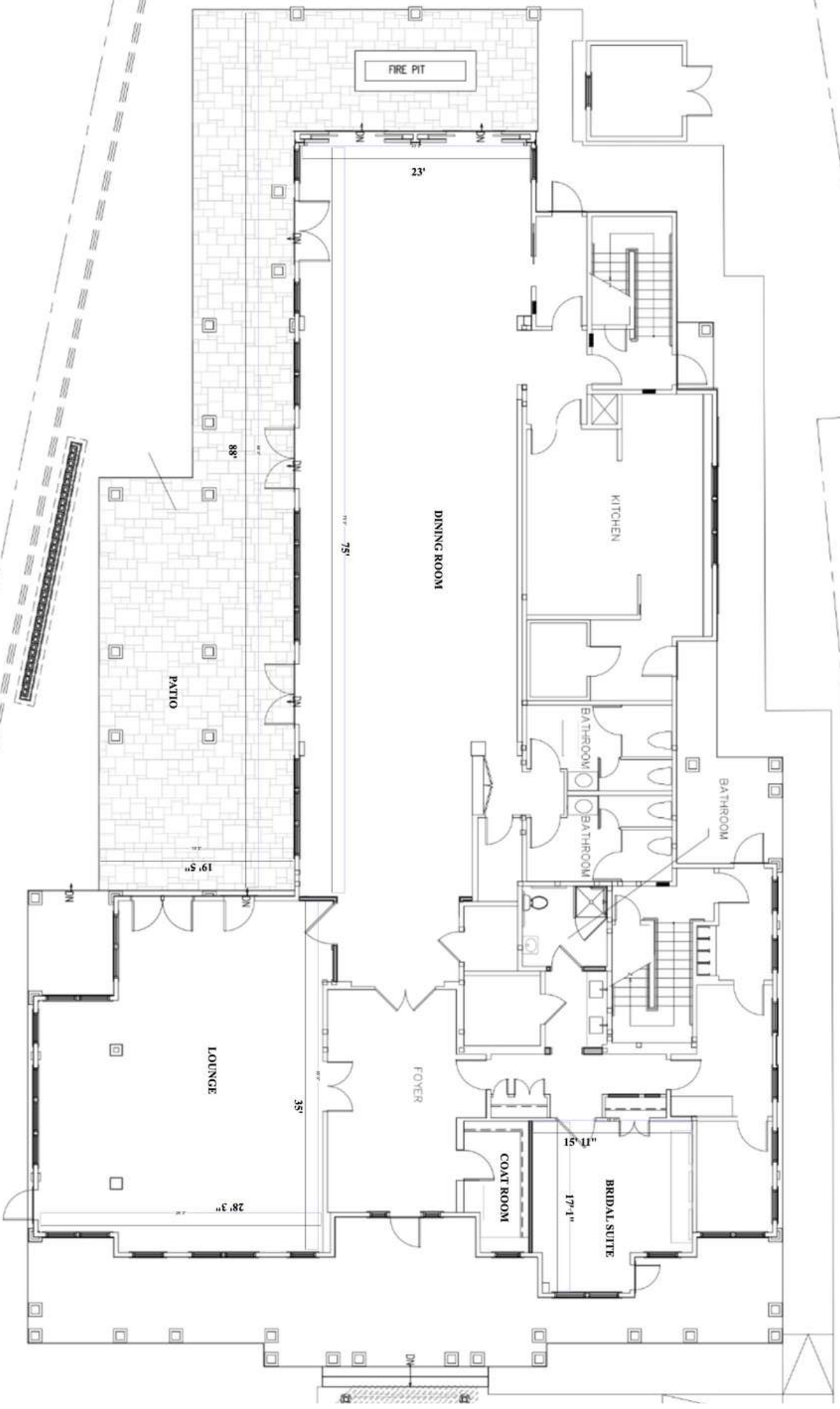
THE WHITE APRON Management shall not be responsible or liable for any loss or damage of any kind resulting to Client or Client's guests, invitees, agents or employees caused by the failure to perform any obligation under this agreement for so long as and to the extent that the failure is due to causes beyond its reasonable control, such as, but not limited to, a pandemic (including COVID-19), a strike or work stoppage, hurricane, earthquake or other natural disaster, riot, insurrection or any government regulation, (each such activity is referred to as an "Force Majeure,"). In the event of a Force Majeure, The White Apron and Client agree to reschedule the Event at a mutually convenient date and time. Any expenses that have been incurred pertaining to the event (i.e.: perishables, rentals and staffing) will be deducted from the total balance and the difference will be credited towards the new event.

CANCELLATION

All payments and reservation fees are non-refundable in the event of cancellation of your event. You acknowledge that retention of all reservation fees and payments made through the date of your cancellation by The White Apron is necessary because of the nature of its business and industry, in which events are normally booked many months in advance, so that a cancellation will often make booking another event impossible with a short time frame and resulting in a substantial loss of profit. The amount of such loss is not capable of precise calculation in advance, and it is the experience of The White Apron that in most cases the reservation fee and payment amounts reasonably approximate such loss. The White Apron will take commercially reasonable measures to book another event in place of that which was cancelled, recognizing that such measures normally include general advertisements of its services and notification to its personnel of the open date so that they can inform prospective clients of the availability thereof. In the event The White Apron is able to book an alternate event on the date and time as the cancelled event at a total price equal to or greater than that of your event, your payments and reservation fees will be refunded.

Full Standards Terms & Conditions, including liability insurance information, will be on a formal contract, should you choose to move forward with The White Apron.

16'
32'





LET'S GET THIS PARTY STARTED!



Booking events now! We can accommodate groups from 25 guests up to 120 guests for a seated event and up to 150 guests for a cocktail style reception.



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events@milaexeter.com

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Thank you!



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